

HIGHLANDS

BAR & GRILL

ZACK REDES
Chef de Cuisine

FRANK STITT
Executive Chef

OYSTER BAR

Oysters on the half shell (1/2 dz)*

Saucy Lady (FL)	18	Guadalupe Special	55
Johns River (ME)	18	Gulf Shrimp Cocktail	14
Wellfleet (MA)	18	Red Snapper Ceviche, Lemon, Jalapeño, Cilantro	12
Savage Blonde (PEI)	18		
Hollywood (MD)	18		
Beau Soleil (NB)	18		

START

WINTER VEGETABLE SOUP

Rancho Gordo Cassoulet Beans, Spinach, Bois d'Arc Farm Carrots, Parmesan 10

PRIME BEEF TARTINE

Grilled Sourdough, Pickled Onions, Roquefort Aioli 16

CORNMEAL FRIED QUAIL

Spiced Pecans, Honey Crisp Apples, Arugula, Alecia's Tomato Chutney 16

DUCK CONFIT

Rutabaga & Horseradish Purée, Local Watercress, Kumquats 16

FRIED SHRIMP & OYSTERS

Spicy Aioli 14

GRILLED BELLE MEADOW BROCCOLI

Farm Egg, Roasted Garlic & Anchovy Vinaigrette OR Lemon Hollandaise 10

BOIS D'ARC FARM CAESAR

Garlic Croûtons, Lemon, Parmesan, Anchovy, Fried Capers 12

ROASTED BELLE MEADOW BEETS

Fennel, Blood Orange, Grilled Red Onions, Sweet Grass Dairy Green Hill 13

STONE GROUND BAKED GRITS

Prosciutto, Mushrooms, Thyme 16

MAIN

BELLE MEADOW SWISS CHARD CAKE

"Put Up" Crowder Peas, Anson Mills Carolina Gold Rice, Benne Seeds, Dill 24

PAN SEARED SNAPPER

Local Greens, Leeks, Fingerling Potatoes, Lemon Meunière 33

GRILLED SWORDFISH

Artichokes, Fennel, Niçoise Olives, Farro Verde 35

ROYAL REDS

Anson Mills Charleston Gold Rice, Saffron Butter, Chervil 32

BRAISED NIMAN RANCH PORK CHEEKS

Snow's Bend Turnips – Three Ways, Paradise Farm Collard Greens, Bourbon Jus 32

GRILLED VENISON

Celery Root Purée, Red Wine Poached Pear, Bloomsdale Spinach, Crispy Shallots 36

JAMISON FARM LAMB SHANK

Ranch Gordo Lima Bean Ragoût, Turnips, Plums, Gremolata 34

VEAL LOIN & SWEETBREADS

Butternut Squash Purée, Escarole, Madeira Pan Sauce 36

PRIME NEW YORK STRIP

Local Greens Gratin, Angry Sweet Potatoes, Horseradish Butter 44

SIDES

Sweet Curry Cauliflower	7	Roasted Rutabaga & Wild Rice	7
Lima Bean Ragoût	7	Creamed Cabbage with Chestnuts	7